Made With Love

A Collection of Recipes
from People Who Love You

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bridal shower:
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Appetizers

3-2-1 dip

Simple dip for get togethers with friends

3 packages cream cheese
2 cans rotel tomatoes
1 package sausage

Brown sausage, drain. Combine cream cheese, rotel and sausage in crockpot. Heat and serve with chips.

Very simple, but a favorite at parties.

-Jodie Hughey

Meatball Tortellini Soup

1- 8 ounce tomato sauce
2- cups of tomato juice
1- can of tomato soup
2-3- cups of water
1- pound of cheese stuffed tortellini, cooked and drained
1- pound of miniature meatballs, cooked and drained
salt and pepper, to taste

Combine tomato sauce, tomato juice, tomato soup, and water in a sauce pan and heat just to "under boiling" stirring occasionally. Add meatballs and tortellini. Heat throughout stirring occasionally. Serve hot with a garnish of Parmesan or mozzarella cheese and oregano.

-Meg James

Artichoke Dip

1 14 oz can drained artichokes chopped.
1 cup real mayonnaise
1 cup grated Parmesan
2 cups shredded Mozzarella cheese
½ teas garlic powder

Mix all together and bake in shallow pan, 350 for 20- 30 minutes or until lightly browned.

-CeCe Otto

Cream Cheese Jalapenos

1pkg. (8 oz.) cream chese - softened
1 cup sharp Cheddar Cheese
1 cup Monterey Jack Cheese
6 bacon strips (crumbled)
1/4 tsp. salt
1/4 tsp garlic powder
1 lb. fresh jalapenos
1/2 cup cracker crumbs

Mix first 6 ingredients together. Cut jalapenos in half and scoop out seeds. Be careful about hands and eyes! Fill each half with cream cheese mixture and sprinkle cracker crumbs on top. Bakes at 300 degrees. The longer you cook the peppers the milder they are.
20 minutes for hot (spicy), 30 minutes for medium, 40 minutes for mild

-Sue Lowe

Basic Salsa

Place in blender:
2 cans stewed tomatoes
1 can Rotel tomatoes (tomatoes canned with green chilies)
half of an onion, chopped
Clove of garlic (or garlic salt)
1/4 cup chopped cilantro
half jalapeno, chopped (optional)

Blend and chill. Serve with corn chips.

-Jean James

Stuffed Mushrooms

2 lg containers of whole mushrooms
1 pkg of hot sausage
1 pkg of cream cheese
1 tablespoon of garlic powder
2 cups of seasoned bread crumbs
1 stick of butter

Wash and prepare mushrooms. Brown sausage and add cream cheese with garlic powder. Fill mushroom caps and dip in bread crumbs. Fill 9X13 pan and drizzle butter over mushrooms.
Bake at 350 for 40 minutes or until done. Enjoy!

-Lisa Hallam

Spinach Balls

2 pkgs of frozen Birds Eye chopped spinach (Thaw, cook a little and squeeze out all excess moisture)
Add
1 8 oz box of dressing mix (I use chicken flavor)
1 onion, chopped
1 1/2 cups of diced celery
6 eggs or you can use equlivant of egg beaters
3/4 stick butter, melted
1 t. thyme
2 t. season salt
1 t. pepper
1 t. garlic powder
1/2 cup shredded parmesan
Mix all together and shape into small balls. You can either bake or freeze for future use.
bake at 350 for 12--15 minutes. Only until lightly brown

-Shirley Quick

Corn Dip

2 cans drained Mexican corn
1 cup Hellman's
1 cup sour cream
1 bunch grn. onions, chopped
1 can grn. chilies
1/2 cup chopped jalapinas
12 oz. cheddar cheese

Mix the above and serve with blue corn chips

-Liz Place

Taco Soup

2- lbs ground beef
2- packets taco seasoning
2- 14oz cans tomato sauce
2- cans stewed or chopped tomatoes*
2- cans sliced olives*
2- 4oz cans mushrooms*
2- cans kidney beans*

*Do not drain canned ingredients.

Brown ground beef and combine all ingredients in a stock pot or crock pot. Simmer until heated through. Serve with Frito chips, cheese and sour cream.

-Stacey Haas

Crunchy Noodle Salad

2 pkgs Ramen Beef Noodle Soup
1 bag coleslaw or 2 bags broccoli slaw
1 cup toasted sunflower seeds
1 cup toasted almond slices
1 bunch green onions, chopped

Dressing
Thoroughly dissolve:
€ cup sugar (I use Splenda)
1/3 cup vinegar
2 pkgs seasoning from noodles

Break up noodles. Mix with seeds, nuts, slaw and onions Pour dressing over noodle mixture when ready to serve. (Serves 12 – 18)

-Jean James

Main Dishes

Spaghetti Chicken

1lb boneless chicken breast
4 cloves garlic
1 big can (16 oz) crushed tomatoes
8 oz water
1T oregano
1t basil
1t parsley
1 bay leaf
salt & pepper to taste

This is something Meg and I kinda made up and we have for dinner fairly often.
Cut the chicken breast into thin, bite sized pieces. Saute in a high-sided skillet with olive oil and crushed garlic. When cooked (@ 6 min.) add the can of crushed tomatoes, water and spices and simmer partially covered for 45 minutes to an hour, stirring occasionally.
Serve over whatever pasta makes you happy.

-P.J.

Classic Chili

3 lbs of lean beef--or sometimes I use some ground turkey to save fat.
1 onion chopped
2 cans tomatoe soup
1 lg can V-8 juice
2 pkgs Williams chili seasoning
2 cans Van Camps black label ranch beans.

Saute the meat and onion until done. Add the rest of the ingredients and simmer slowly for about 2 hours. Enjoy!!

-Shirley Quick

Beef Stroganoff

1 1/2 lbs round steak cut in 2 inch by 1/2 inch pieces.
Dredge in 1/4 cup flour
1 1/2 teas salt
1/2 teas pepper
Brown in 1/2 cup oil.

Meanwhile in blender place :
1 cup water, 1 bouillon cube, beef
1 clove of garlic, 1 tbs dry parsley
couple dashes of celery salt 1 dill pickle in chunks.
1 medium onion, quartered

Blend until ingredients are chopped fine. Add to the beef and cover pan. Cook gently until the meat is very tender, about 1 hour. Add 1 can mushroom stems and pieces 1 cup sour cream. Heat through but DO NOT BOIL. Serve over Reames cooked frozen noodles.

-CeCe Otto

Chicken Pasta

1 lb. cooked chicken breast
1/2 c. celery 1/2 c. onion
1/2 red bell pepper
2 cans fat free mushroom soup
1 can mushrooms or pieces
1 cup milk
1 cup sharp cheddar cheese
12 oz. cooked vermicelli

Bake chicken -- cut in bite sized pieces. Saute pepper, onion & celery in 2 Tbl. butter
Cook Vermicelli. Mix cream of mushroom soups, milk, mushrms.
cheese, chicken, Vermicelli and sauted vegs. Mix all well. Freeze or bake for 35 mins. @ 375 degrees. Should bubble well.
Delicious! Every age likes it :)

-Nancy Downey

Comforting Corn Pudding

1/2 c. butter, melted
1/2 c. chopped onion
2 eggs, slightly beaten
1 (16-ounce) can whole-kernel corn, drained
1 (16-ounce) can creamed corn
1 (9-ounce) package corn muffin mix
1 c. sour cream
dash of black pepper

In a skillet, saute onion in butter until onion is tender. Add remaining ingredients and transfer to 2-quart casserole dish. Bake at 375 degrees for 1 hour or until nicely browned. This makes 8 to 10 servings. For a lower fat recipe, you can use 1/4 c. butter and fat-free sour cream.

-Susan Bell

Spaghetti Casserole

2 tbsp. Butter 1 8 oz. pkg Spaghetti
1 Clove Garlic 1 3 oz. Cream Cheese
1 tsp Sugar 1.5 cups Sour Cream
1 tsp Salt 6 Chopped Green Onions
Pepper to taste
1 8 oz. Cheddar Cheese, grated 1.5 lbs Ground Beef
2(8 ozs) Cans Tomato Sauce

Place butter in cold skillet. Add garlic and mash with sugar, salt and pepper. Cook until butter is melted. Add meat and brown. Add tomato sauce, simmer uncovered 20 minutes. Cook spaghetti. Combine cream cheese, sour cream and green onions. Layer spaghetti in 13 x 9 casserole dish. "Ice" Spaghetti with cream cheese mixture Then spread with meat mixture and sprinkle with cheddar cheese on top. Bake uncovered at 350 until hot and bubbly, about 20-30 minutes. 6-8 serving.

-Nikki Suchanick

Cheesy Chicken & Rice Casserole

1 can cream of chicken soup
1 1/3 c. water
3/4 c. uncooked long-grain white rice
2 c. fresh or frozen vegetables
1/2 t. onion powder
4 skinless, boneless chicken breast halves
1/2 c. shredded cheddar cheese

Stir soup, water, rice, vegetables, and onion powder in 12" x 8" shallow baking dish. Top with chicken, season chicken as desired. Cover. Bake at 375 for approx. 45 minutes or until done. Top with cheese. Should serve 4.

-Helen Wills

Amy's Puppy Pancakes

Basic pancakes:
1 cp all-purpose flour 2 tblsp sugar
2 tsp baking powder 1/2 tsp salt
1 cp milk 3 tblsp veggie oil 1 egg

Mix dry ingredients together. Mix wet ingredients together and then add dry ingredients. I throw in pinches of wheat germ, flax seed, and vanilla protein powder, but that is of course optional. Pinches of cinnamon, nutmeg, and a drop of vanilla are also delicious, but optional.
To make the puppy take one large round pancake, place a smaller round pancake on top towards the bottom of large pancake. This is the snout of your puppy. Put two blueberries for the eyes, a blueberry on the snout for the nose, and a raspberry sticking out at the bottom between the two pancakes for the tongue. Take a third pancake and cut in half to make two ears and place on either side of the top of the large pancake. I place a dallop of whip cream on top of the puppy's head, in between the ears. Woof woof!!
Ready to serve!!

-Amy Place

Easy Pleasy Ritzy Chicken

Ingredients:
3 boneless, skinless chicken breasts Ritz crackers
1/2 stick of butter 1 container of sour cream (Can use light)
1 can of cream of mushroom soup (can use reduced fat), or cream of chicken soup (if you do not care for mushrooms)
Honey mustard Dressing, or another marinade if you prefer

Prep: Marinate 3 chicken breasts (Halved-6 pieces) overnight in honey mustard dressing (if you don't care for that dressing, you can use what you prefer)
Cooking: preheat oven to 375 degrees Mix one container of sour cream, with one can cream of mushroom soup. Place in baking dish.
Lay chicken breasts on top. Melt 1/2 stick of butter and mix it with 1 cup of crushed Ritz crackers. Cover chicken with cracker mixture.

Bake for 30 minutes at 375, or until chicken is cooked thoroughly, and top of filling is brown and bubbly. I serve it with asparagus from the grill, a la Patsy Prather's recipe (Asparagus in foil packet, brushed with lemon juice, topped with parmasean cheese, and slathered in olive oil-grill until tender-crisp).

Yummy.And Easy. My favorite combo!

- Becca Ballou

Chicken with Wine Sauce

8 boneless , skinless chicken breasts
8 slices of Swiss cheese
1 can of cream of chicken soup
1/2 cup of white wine
1 cup of herb seasoned bread crumbs (Pepperidge Farm)
1/4 to 1/2 cup of butter—melted
9 by 13 pan

Line bottom of pan with the chicken breasts—place one slice of Swiss cheese on top of each breast. Mix the soup and the wine and pour over the cheese
Sprinkle the bread crumbs over the top. Drizzle the melted butter over the bread crumbs
Cover with foil. Bake at 350 for 55 to 60 minutes

Delicious!!

-Karen Moreno

Veggie Casserole

6 cups thinly sliced zucchini (about 3 large) 6 cups thinly sliced yellow squash (about 5 medium)
4 cups broccoli florets 2 cups grated carrot (about 3 large)
1 red bell pepper, chopped 1 large onion, chopped
2-1/2 cups shredded Swiss cheese 1/2 cup butter
2 cups sour cream (16 oz.) 2 large eggs, lightly beaten
2 tea. salt 1-1/2 tea. ground black pepper 1 (6 oz.) box savory herb stuffing mix
2 cups French fried onion rings

Preheat oven to 350°. Lightly grease a 3-quart baking dish.
In a large Dutch oven, combine zucchini, squash, broccoli, carrot, bell pepper, onion and water to cover; bring to a boil over high heat. Reduce heat, and simmer for 10 to 12 minutes, or until vegetables are tender. Drain well. In a large bowl, combine vegetable mixture, cheese, and butter, stirring until melted. Add sour cream, eggs, salt, and pepper, stirring until combined. Add stuffing mix; stir well. Spoon mixture into prepared baking dish; bake for 20 minutes. Sprinkle casserole evenly with onion rings. Bake for 10 to 15 minutes longer, or until hot and bubbly.
Serve immediately.
- Carol Gentry-Brewer

Spinach and Ricotta-Stuffed Chicken Breasts with Lemony White Wine Sauce

Stuffing:
1 cup cooked, chopped, and drained fresh spinach
1/2 cup ricotta 1/2 cup Gorgonzola
4 slices cooked bacon, crumbled
Kosher salt and freshly ground black pepper
1 large egg
Sauce:
1/2 cup dry white wine
1/2 cup homemade chicken stock
1 tablespoon Dijon mustard 1 lemon, juiced
Kosher salt and freshly ground black pepper
Chopped parsley leaves, for garnish
Chicken:
2 (8-ounce) boneless, skinless chicken breast halves
Kosher salt and freshly ground black pepper
2 tablespoons vegetable oil

Directions

Make the Stuffing: In a bowl, combine the spinach, ricotta, Gorgonzola, and bacon and mix well. Season with salt and pepper. Add the egg, mix well, and set aside.

Make the Sauce: Combine the wine and stock in a non-reactive saucepan. Bring to a boil and reduce to a sauce-like consistency. Whisk in the mustard, lemon juice, and season with salt and pepper, to taste. Set aside.

Make the Chicken: Place each chicken breast between 2 doubled-up sheets of plastic wrap, and pound to an even 1/4-inch thickness with a meat-pounder or rolling pin. Divide the stuffing between the breasts, mounding it along the center of each. Fold the bottom edge of each breast over the stuffing, fold in the sides, and roll forward until completely wrapped, to form a tight rolled package. Secure each flap with a toothpick. Season the chicken all over with salt and pepper, to taste.

Heat the oil in a large skillet over medium heat. Add the chicken and cook, turning occasionally, until browned, about 2 minutes per side. Cover the skillet, turn the heat down to low, and cook until just cooked through, about 5 minutes more. Transfer the chicken to a cutting board and let rest for 5 minutes. Meanwhile, pour the sauce into the skillet over high heat and cook, stirring and scraping the bottom with a wooden spoon.

Slice the chicken into medallions, divide among plates, and spoon some of the sauce over each. Garnish with parsley and serve immediately.

-Shannon Kloewer

Desserts

Linda Palmer's Hot Fudge Sauce

In a small sauce pan over low heat, melt 4tbsp butter and 3 squares bitter choc.
Add 3/4 C sugar and 1/2C water + dash of salt.
Boil 5 to 10 minutes.

UMMMM Good!

-Linda Palmer

Chocolate Chip Pie

9 inch unbaked deep dish pie shell
2 eggs
1/2 cup flour
1/2 cup sugar
1/2 cup packed brown sugar
1 1/2 sticks butter-softened
1 cup semi-sweet chips
1 cup nuts-optional

Set oven to 325*. Beat eggs in bowl until foamy. Beat in flour, sugar, brown sugar.
Beat in butter. Stir in chocolate morsels and nuts(if desired). Bake for 55-60 minutes.
Serve warm with ice cream or whipped topping.

-Tracy Williams

Emily's Peanut Butter Brownies

Brownie Ingredients

1 c. water 4 tbsp. cocoa 2 sticks margarine

2 c. flour 2 c. sugar 1/2 tsp. salt 2 eggs

1 tsp. baking soda 1 c. sour cream

Frosting Ingredients

1/2 c. peanut butter 1 stick soft margarine

3 tbsp. cocoa 1 16 oz. box powdered sugar

1 tsp. vanilla 6 tbsp. evaporated milk

Brownie Directions:

Bring water, cocoa and marg. to a boil. Add flour, sugar, salt- mix well. Add rest of ingredients.

Pour into prepared pan, bake at 350 for 35 minutes.

Frosting:

Cream all ingredients together and frost brownies immediately after taking out of oven. (While hot)

-Emily Kimes

Strawberry Pie

3 cups of fresh strawberries, halved or sliced. 1 t. grated orange peel

Mix and set aside

In a saucepan mix:

1 cup sugar 3 T. corn starch

3 T. strawberry jello 1 cup water

Cook together until thickened. Let cool a bit before pouring over the strawberries.

I use a few extra strawberries and mash them with a fork to add to this mixture.

Crust

1 1/3 cup flour 3 T. cold milk

1/3 cup oil scant t. salt 1/2 t, paking powder

Mix all together in a small bowl with a fork. Do not overmix. Put out on a sheet of waxed paper cover with another piece an roll with a rolling pin to shape of your pie pan. Place in the pie pan. If it should break do not worry, you can piece it together with your fingers. Just don't over work it or it will be tough. Bake for about 12 or 15 min at 350. Just until lightly brown.

You can garnish the pie with whipped cream and a pretty strawberry.

-Shirley Quick

Hawaiian Banana Bread

11/4 c. flour
1 c. sugar
1/2 tsp. salt
1 tsp. soda
1/2 c. vegetable shortening
3 small ripe bananas mashed
2 eggs, beaten

Combine dry ingredients in bowl. With two knives or pastry cutter combine shortening with dry ingredients. Add eggs and bananas quickly. Do not over mix. Spoon into a sprayed loaf pan.
Set pan down on table or counter with a thump to remove air. Bake in 350 oven 40 to 45 minutes.
Cool in pan 5 minutes before inverting on rack to loosen and then use
another rack to turn loaf upright.

-Patsy Prather

Pecan Pie Muffins

2/3 cup oleo, melted
2 large eggs
Beat together with whisk until slightly foamy.

Stir in:
1 cup brown sugar
1/2 cup flour
1 cup chopped pecans

Bake 20 to 25 minutes at 350.
Makes 12 regular-sized muffins.

-Jill Pfaff

Chocolate Chess Pie

In unbaked pie shell:
Sift together 1 1/2 c. sugar
1 1/2 T. cocoa

Mix with:
2 eggs lightly beaten
1/2 stick butter melted
1 small Carnation milk
1 tsp. vanilla

Bake at 400 deg. for 10 min.
Turn oven to 350 deg.
Bake for 30 more min. or until set.

-Julia Wharton

Apple Cake with Caramel Sauce

1/2 c. butter 1 1/2 c. sugar
2 eggs, well beaten
dash of salt 1 t. cinnamon
1 t. baking soda 1 1/2 c. flour
1 c. raisins 1 c. chopped nuts 3 c. chopped apples
Cream butter and sugar until light and fluffy. Add beaten eggs. Mix well then add dry ingredients and mix. Fold in apples, raisins, and nuts. Bake in a 9x13" pan at 375 for 30-35 minutes.

Caramel Sauce
1/2 c. butter (not margarine!) 1/2 c. light brown sugar
1/2 c. sugar 1/2 c. whipping cream
1 t. flour 1 t. vanilla
Combine all ingredients in saucepan and bring to a boil over medium heat. Stir for one to two minutes until thickened. Serve warm on cake.

-Carolyn White

St. Louis Gooey Butter Cake

1 box yellow cake mix
1 stick melted margarine or butter
2 eggs
Mix with mixer and spread with wet spatula in bottom of 9x13 pan

1 box powdered sugar
8 oz cream cheese
2 eggs

Mix together and spread on top of crust to within € inch of sides
Sprinkle with additional powdered sugar
Bake at 350 degrees for about 40 to 45 minutes until the top is golden brown and edges are darker brown.

-CeCe Otto

Champagne Salad

Make a day ahead and freeze.
Mix together
′ cup sugar
1 8 oz pkg cream cheese, softened

Add
2 ripe bananas, diced
1 10 oz pkg frozen strawberries
1 small can crushed pineapple, drained
1 8-10 oz tub Cool Whip, thawed

Spoon into casserole dish or individual molds.
Freeze for a short time. Cover with plastic wrap first, then foil.
Return to freezer until ready to serve.

-Jill Pfaff

Swedish Tea Log

Sprinkle 1 envelope of yeast over ¸ cup warm water. Stir to dissolve and set aside.

Sift:
2 1:/4 cup flour
2 tablespoons sugar
1 teaspoon salt

Cut in 1/2 cup butter (1/4 lb)

Add and mix well:
yeast mixture
1/4 cup condensed milk
1 egg, slightly beaten
1/4 cup raisins
Cover and chill for 2 hours or overnight.

Cream:
1/4 cup butter
1/2 cup brown sugar
1/2 cup chopped nuts

Divide the dough into thirds. Roll out one part at a time to a 12" X 6" rectangle. Spread with 1/3 of the filling and roll up, starting with a 12" side, and seal the edge. Put on a greased cookie sheet. Repeat with each part. Cover with a cloth and let rise 45 – 60 minutes.
Bake at 350 degrees for 20 – 25 minutes.

Frosting:
2 tablespoons butter, slightly browned
1 cup powdered sugar
1/2 teaspoon vanilla
1-2 tablespoons milk
Frost while warm.

Enjoy!
-Jean James

Nibby Buckwheat Butter Cookie Recipe

1 1/4 cups (5.6 ounces) all-purpose flour
3/4 cup (3 ounces) buckwheat flour
1/2 pound (2 sticks) unsalted butter, softened
2/3 cup sugar
1/4 teaspoon salt
1/3 cup cacao nibs
1 1/2 teaspoons pure vanilla extract

Whisk the all-purpose and buckwheat flours together in a medium bowl. Set aside. In a medium bowl, with the back of a large spoon or with an electric mixer, beat the butter with the sugar and salt for about 1 minute, until smooth and creamy but not fluffy. Mix in the nibs and vanilla. Add the flours and mix just until incorporated. Scrape the dough into a mass and, if necessary, knead it with your hands a few times, just until smooth.

Form the dough into a 12 by 2 inch log. Wrap and refrigerate for at least 2 hours, or, preferably overnight. (hs note: At this point I formed the dough into two flat patties, knowing I wanted to roll it out and use cookie cutters to shape the cookies).

Position the tacks in the upper and lower thirds of the oven and preheat the oven to 350F degrees. Line the baking sheets with parchment paper.

Use a sharp knife to cut the cole dough log into 1/4-inch-thick slices. (hs note: or roll out with a floured rolling pin and cut out shapes with cookie cutter.) Place the cookies at least 1 1/2 inches apart on the baking sheets.

Bake until the cookie are just beginning to color at the edges, 12 to 14 minutes, rotating the baking sheets from top to bottom and front to back halfway through the baking. Cool the cookies in the pans on a rack, or slide the parchment liners carefully onto the rack to free up the pans. Let cool completely. The cookies are delicious fresh but even better the next day. They can be stored in an airtight container for at least one month.

-Marion Brewer